



Modern technology with respect for tradition

The APV CheddarMaster System delivers higher capacity and consistent quality at lower cost as well as the freedom and flexibility demanded by discerning cheese makers.

Dry-salted cheese types such as Cheddar, Cheshire, Mozzarella, Egmont, stirred curd, Monterey Jack and dry-salted Edam are steeped in tradition going back many years. There are many different variations and each has its own admirers.

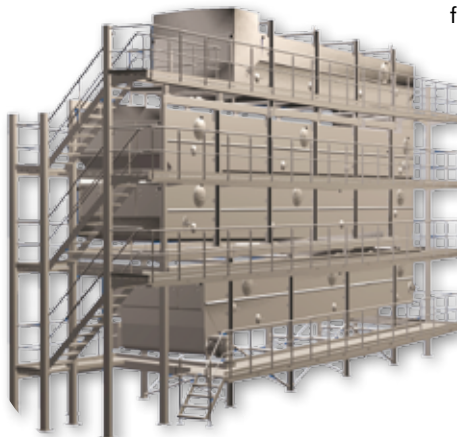
The important difference

Consolidation and competition in the retail trade mean that dairies are facing ever-increasing demands for consistent quality at lower prices. Competitive edge is more than just low prices, however. It is also about creating and sustaining a demand - in other words supplying a product with a difference.

While modern technology can help dairies make a uniform cheese product at lower cost, this can often happen at the expense of the distinguishing flavour, consistency and mouth feel that are the special hallmarks of a cheese.

Individuality counts

The APV CheddarMaster System offers a continuous manufacturing process based on a modular configuration platform employing the latest manufacturing techniques and materials.



This enables the dairy to select the right capacity and maximise quality and yield at lower cost while retaining the special, traditional characteristics of their product.

Customised design enabling total control over belt usage, loading heights and speeds as well as the salting system mean that the dairy can tailor its products to meet customer requirements and developing market needs.

All APV CheddarMaster System equipment is designed for efficient and effective CIP and meets USDA requirements.

Modular design with proven capacities ranging from 900 to 15,000 kg/h means that there is an APV CheddarMaster System configuration for all needs.

Proven performance

Based on 25 years of research, development and application experience, the APV CheddarMaster System is internationally acclaimed as the leader in its field. Proven reliability, flexibility, high sanitary standards, short CIP times, automation and rapid changeover enable dairies to achieve consistent and high-yield production of dry-salted cheeses at lower cost.

For more information, please contact Steffen Lillelund at +45 8922 8240, email: steffen.lillelund@spx.com or visit apv.com.